



2022 G.S.M.

APPELLATION:

Walla Walla Valley

COMPOSITION AND VINEYARDS:

78% Grenache – Dugger Creek and Andrews Vineyard
14% Syrah – Watermill Vineyard
8% Mourvèdre – Watermill Vineyard

TECHNICAL NOTES:

pH 3.88
TA 0.56 g/100mL
Alcohol 14.5% By Volume

FERMENTATION:

Handpicked and hand sorted fruit was crushed into small open top stainless steel fermenters. The cap was gently punched down by hand three times per day. The wine was left on the skins for 10 to 14 days and then pressed and transferred to barrels and 500 liter puncheons to finish fermentation. 30% Whole cluster on the Grenache.

AGING:

16 months in neutral French oak barrels and puncheons.

PRODUCTION:

400 cases

SENSORY NOTES:

The 2022 GSM is an expressive wine with a lively ruby hue, edged with hints of garnet. The aromatics are layered with bright red fruit—cranberry, red plum, and strawberry—accented by citrus zest and a high note of candied red fruit. Subtle undertones of herbal tea, dried herbs, black pepper, and ginger add intrigue, while a touch of earthiness evokes the scent of a forest after rainfall.

On the palate, this blend is both fruit-driven and savory, balancing juicy red berry flavors with hints of spiced plum and red tea. The tannins are elegant and fine-grained, providing structure without overwhelming the wine's natural vibrancy. A bright acidity keeps everything fresh and lifted, leading to a long, satisfying finish where red fruit and subtle spice linger beautifully. Approachable now yet built to age. Drink 2025–2040.